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Theme *"The 12 Zodiac"*

Art from. *Falls in Love too Late !!* Edited by: LOLScans

Addicted to Curry

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Chapter 129 Credits

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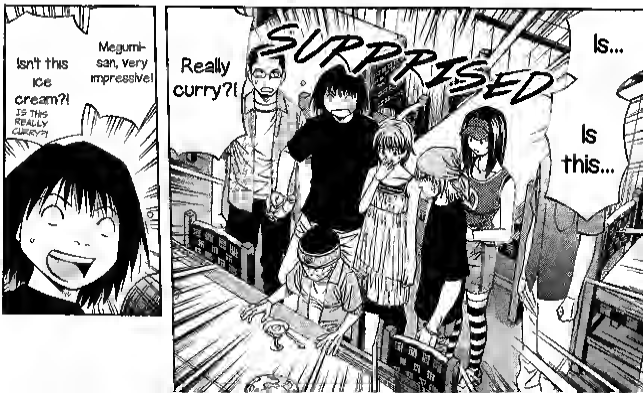
CHAPTER 129 CHAIN OF SURPRISES AND THE VICHYSSOISE MILK CURRY

Is this...
Is...

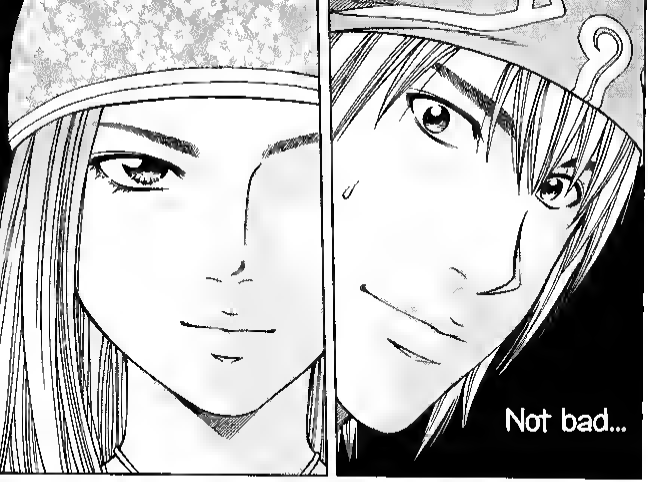

Isn't this ice cream?!
IS THIS REALLY CURRY?!
Megumi-san, very impressive!
Really curry?!
SURPRISED
Is this...
Is...

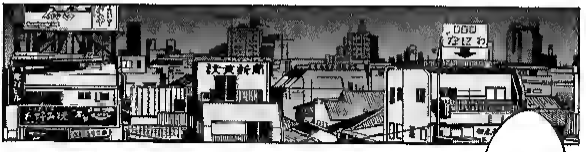
This is vichyssoise...
milk curry!!!
SFX: TADA
If I remember correctly it is a French soup made from puréed potatoes
Vichy—? What exactly is that?
It must be an awesome curry but...
Vichyssoise
there are potatoes in the dish
This does look like.
...!
Oh!!!
munch

Mou-
Mousse?!
Then adding in gelatin powder while it cools... and finally mixing it in a mixer to add airiness!!!
Puréeing the potatoes in milk..
This taste...
松
Is this a mousse?!

All combined with the fluffy texture that melts in your mouth...
The taste of potatoes alongside the sharpness of spices! The richness of the dashi...
and the mellowness of the milk!!!
This is...
Very delicious!!!
Oooh...

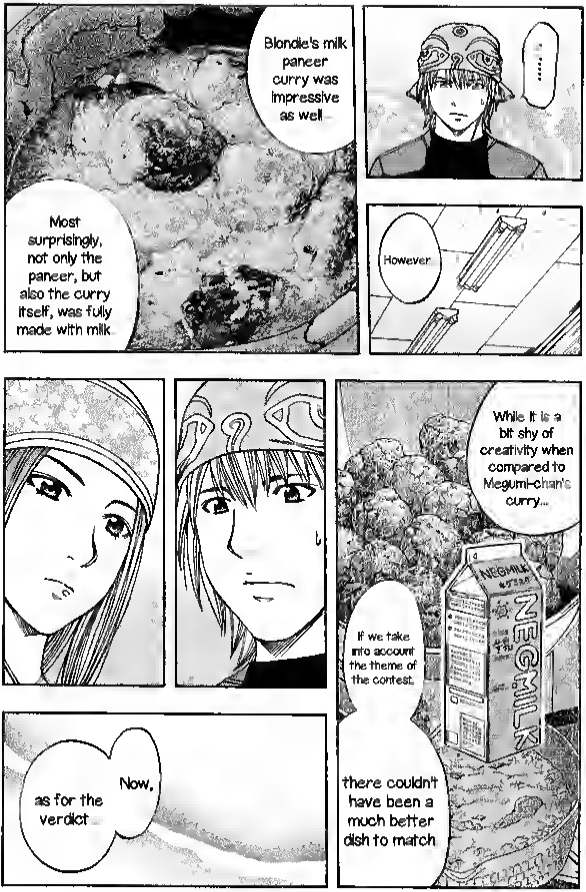
I can't believe there was such an incredible cook in a fast food joint like this.
Megumi-san
Yay~
I-incredible
Megumi-san is a genius!!!
Impressive!!!
.....
are you?!
Just who exactly...


Not bad...



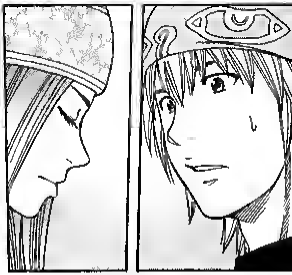
And now...
The verdict.
.....

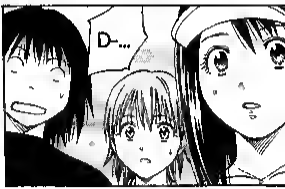
Which one will it be? Makito-san's milk paneer curry
Or Megumi-san's vichyssoise milk curry ?
First...
Megumi-chan's fluffy curry...
is one that demonstrated a great deal of creativity.
Purposely mixing in air until it reached a mousse-like consistency
It was a dish that is as unique as it is delicious ..
Definitely lives up to Megumi-chan's declaration..
A dish that "expands upon the known horizon for curry"!


Blondie's milk paneer curry was impressive as well...
Most surprisingly, not only the paneer, but also the curry itself, was fully made with milk.
.....
However...
While it is a bit shy of creativity when compared to Megumi-chan's curry...
MEGMILK
If we take into account the theme of the contest,
there couldn't have been a much better dish to match.
Now, as for the verdict...

Therefore, I declare this contest a draw!!!
Both dishes are equally impressive...

Draw?!

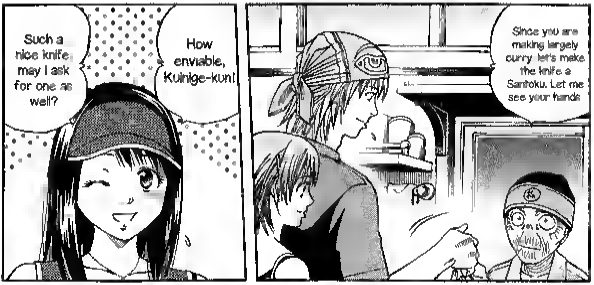



D-...

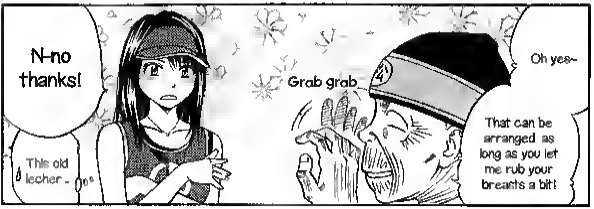
A draw?! Really?
Shouldn't Megumi-san win?
Ah...
I guess that's it then...
Thank you! It was a lot of fun!

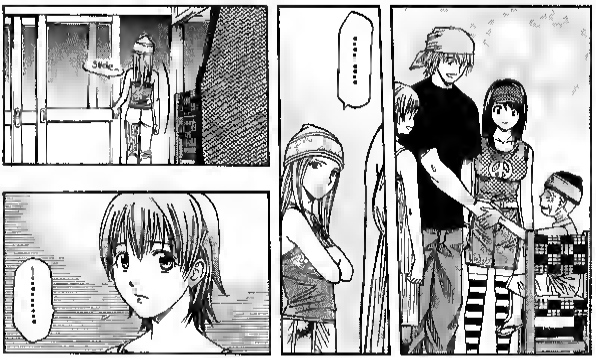
Makito-san...
The knife...
Although it is somewhat regrettable I guess I will need to give up on it...
.....!
You... Is there something wrong with your ears?
The contest was very enlightening, and I've learned much through it
Ah?
I'm pretty sure I had said
only "if you lose".

松
I will smith one.
that will be so perfect that it'll feel like a mere extension of your arm!
As for the knife..
Just leave it to me
In other words, you've passed!
That's great, Kunige-kun!
Hahar
Ah, mmm!
Congratulations Makito-san!


Such a nice knife, may I ask for one as well?
How enviable, Kuinige-kun!
Since you are making largely curry, let's make the knife a Santoku. Let me see your hands

[T/N] Santoku Knife: A general purpose knife for cooking, commonly referred to as "knife of culture"





VICHYSSOISE MILK CURRY (SERVES 4)

ONION: 1/2

BUTTER: 1-2 TABLESPOONS

POTATOES: 2

WASHI: 1 CUP

MILK: 1/2 CUP

FRESH CREAM: 1/2 CUP

CURRY POWDER: 1 TABLESPOON

SALT: TO TASTE

PEPPER: TO TASTE

GELATIN: 2 PACKETS

① USE OIL TO GENTLY FRY PICED ONION UNTIL FRAGRANT. THEN ADD IN TEASPOONS AND PICED POTATOES.

② POUR IN THE WASHI AND WAIT UNTIL THE POTATOES ARE FULLY BOILED. THEN ADD IN MILK, FRESH CREAM, CURRY POWDER, AND ROUGHLY 1/2 A TEASPOON OF SALT AND PEPPER.

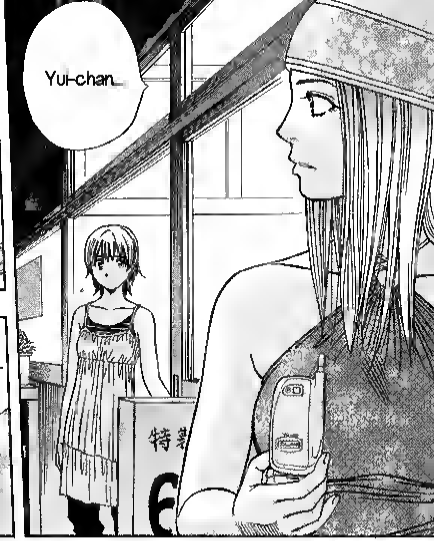
③ MIX WELL AND WAIT UNTIL IT COMES TO A BOIL, TURN OFF THE HEAT AND POUR THE HOT MIXTURE INTO A BLENDER AND BLEND IT UNTIL COMPLETELY SMOOTH.

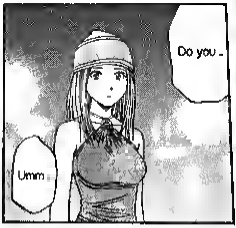
④ ADD PEPPER AND CURRY POWDER TO TASTE AS WELL AS GELATIN PACKETS AND MIX WELL.

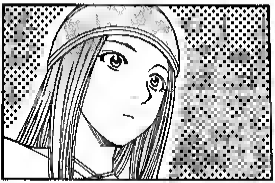
⑤ POUR THE MIXTURE INTO AN OPEN BOWL. THEN USING A HAND MIXER, WHIP AIR INTO THE MIXTURE

⑥ SERVE WHEN CHILLED! SUGGESTED TO USE A GLASS CUP FOR AESTHETIC PURPOSES.

May...
I ask Megumi-san a question?


Yui-chan...


Do you..
Umm..



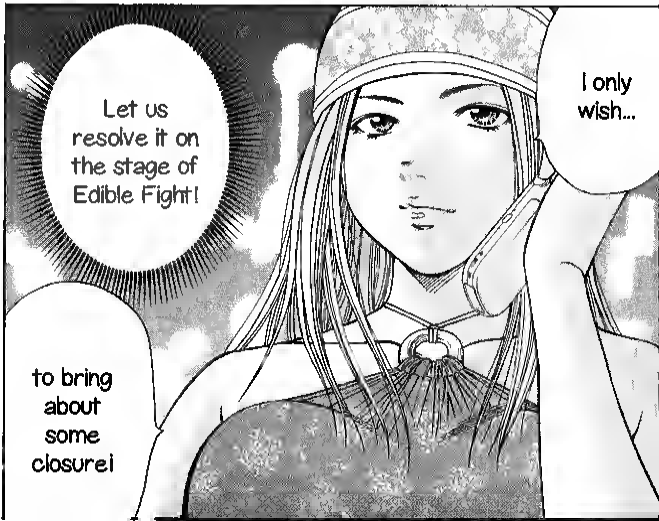
Makito-san?
really hate...

Ah..
I really like Megumi-san.. But I also really like Makito-san..
So... I really hope that everyone can get along together..

If I think about it, he is rather the type of guy I like~!
Ahaha... N-no, I don't hate him at all!
Hehe~
Ah..
Is that so...?!
WHAT A PROBLEM.
Yes! Don't worry!
Really?
Just kidding! I only wanted to test the man Yui-chan has fallen for...
特製カレー
650円
In the end, that guy does have some skills!
this contest.
Speed dial
I might be overthinking
Really

So there was that interesting a contest...
Is that so...
I see... Ah?
Ring ring... Kacha
Hello? This is Toudou speaking.
Ah, is it Megumi-san?
Ring ring Ring ring

This contest...
Don't worry about it.
Why would you suddenly be interested in—?
Although..


Let us resolve it on the stage of Edible Fight!
I only wish...
to bring about some closure!

Help us stay alive by donating to us!
Any amount of coffee is highly appreciated \(T~T)/

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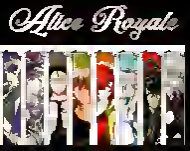

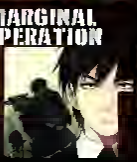

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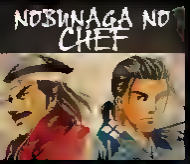

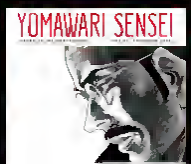

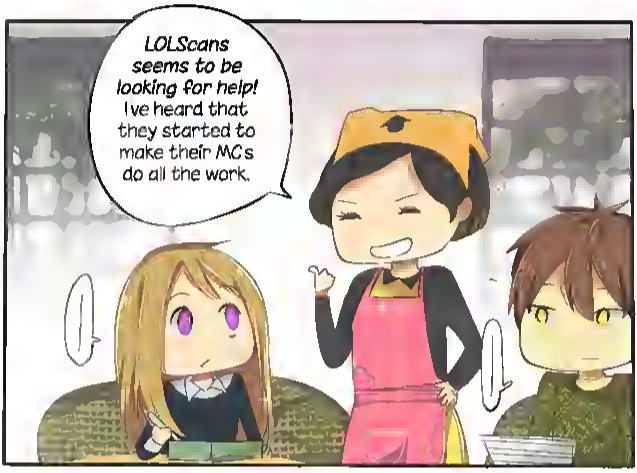

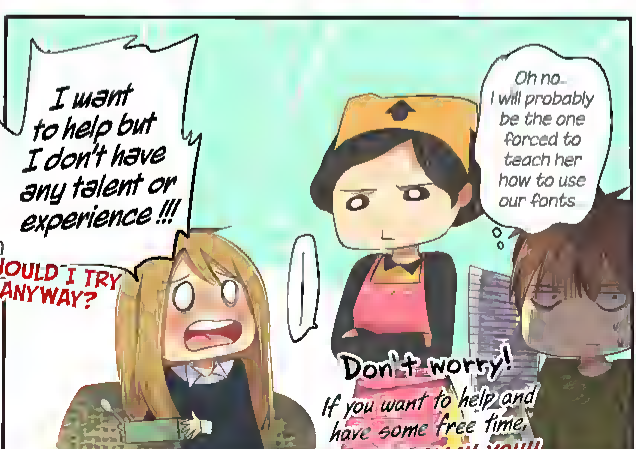
I want to help but I don't have any talent or experience !!!
SHOULD I TRY ANYWAY?
Oh no... I will probably be the one forced to teach her how to use our fonts
Don't worry!
If you want to help and have some free time,
WE CAN TEACH YOU!!!

Art from Falls in Love too Late
Edited by LOLScans